



## Prep Cook

Start Date: June 29<sup>th</sup> or July 27<sup>th</sup>

End Date: August 16<sup>th</sup>

Full time, seasonal - 6 days/week

Starts at \$14/hr

Common Ground Center's kitchen is the key to the whole operation, without our cooks this community doesn't function. Prep Cooks are responsible to the Head Chef for daily meal preparation during Camp Common Ground (July 27 - August 16), with the option of joining us for the full summer (June 29 - August 16)

### Job Description

- Working with the Chef to follow the specific menu of the day;
- Upholding the safety and cleanliness standards of the CGC kitchen throughout the program;
- Taking direction from the Chef to ensure that the dietary needs of all campers and camp staff are being met (Gluten Free, Dairy Free, Vegan, etc.);
- Arriving on time for the entire scheduled shift;
- Cleaning the kitchen as part of shift change to ensure co-workers have a clean, sanitary space to work in;

### Requirements & Skills

- Relevant food service experience in residential, restaurant or school setting;
- Flexibility in planning and creative problem solving;
- Good communication skills and patient management style;
- Experience with cooking for large groups;
- Comfort with same sex families, LGBTQ campers, and people from all religious, ethnic and economic backgrounds.

Please send resume along with references to [flannery@cgcvt.org](mailto:flannery@cgcvt.org)